
BRAVE & MAIDEN

E S T A T E

TECHNICAL NOTES

2017 CABERNET FRANC

Black throughout, the wine is rich and structured. Black pepper, tobacco, sweet oak, plum, and cassis leap from the glass. The wine has a mouth coating, velvety texture, framed by black cherry and caramel, and a subtle, long finish.

VITICULTURE	<i>AVA</i>	Los Olivos District, Santa Ynez Valley
	<i>Year(s) Planted</i>	1997
	<i>Clone(s)</i>	332
	<i>Harvest Date(s)</i>	Throughout October
	<i>Vintage Notes</i>	2017 saw significant rain in January and February, much needed after a five year drought. Spring fluctuated between cool and warm periods with very few frost events. Spring also brought the usual cooler winds during bloom time, which made for uneven set in some areas. The summer moved back and forth between warm and hot, but the temperatures usually cooled in the evening to allow the grapes to retain acidity. An intense heatwave over Labor Day weekend pushed the sugar in the vines, but with a mild September, the plants were able to rebalance. With the mild September, harvest was extended well into October with a gradual maturation of the fruit making it easier on both harvesting crews and winemakers.
WINEMAKING	<i>Description</i>	De-stemmed and hand-sorted to 1.5 ton fermenters, fermented for 14-21 days. Barreled down to 100% French oak, approximately 10% new and aged for 18 months.
	<i>Alcohol</i>	14.5%
	<i>pH</i>	3.65
	<i>Total Acid</i>	0.61 mg/100mL
	<i>Residual Sugar</i>	none
	<i>Bottle Date</i>	10th of April 2019
	RELEASE	<i>Cases</i>
<i>Release Date</i>		Summer 2019
<i>SRP</i>		\$45